



Compass Group



#WPEP-2389520



Ballybrit Business Park, Co. Galway, H91  
Y868



No of positions : 1



Work Placement Experience Programme



As per WPEP guidelines



Work Placement Experience Programme



28/04/2025



23/06/2025

## How to apply

### Application Method :

This programme is for jobseekers that are in receipt of a qualifying social welfare payment and those transferring from a social welfare scheme. Full eligibility details are available [here](#)



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## Catering Assistant - WPEP Scheme

### Application Details

This Work Placement Experience Programme provides Participants with an opportunity to gain meaningful work experience, learning and training while on the programme. This programme is for jobseekers who are in receipt of qualifying social welfare payments and those transferring from a social welfare scheme or an ETB Training Allowance. Your eligibility for this programme will be verified by the Department as part of the application process.

### Job Description

#### Application Details

This Work Placement Experience Programme provides Participants with an opportunity to gain meaningful work experience, learning and training while on the programme.

#### Description

This is a great opportunity for individuals seeking to gain practical, hands-on experience and training in a catering environment within the pharma sector. The programme provides real-world experience in a large, fast-paced canteen service setting, helping participants develop essential skills for the workplace.

As a Catering Assistant, you will assist a passionate and friendly team working in a fast-paced environment. You will be the face of our business, assisting in the delivery of exceptional food and customer service. This is a 6 month placement, with the possibility of permanent placement upon completion.

The successful Catering Assistant will assist in a variety of tasks associated with basic food production & preparation, customer service and generally supporting the operations while adhering to all Health and Food Safety requirements. No previous experience is required as we will provide you with the skills need.

#### Key Learning Areas:

During your placement, you will gain practical experience in:

- Basic food preparation techniques and food service setup.
- Providing customer service within a catering environment.
- Adhering to food hygiene and Health & Safety best practices

- Teamwork and effective workplace communication.
- Understanding food storage and preparation standards.

Training & Development:

Formal Training (Structured):

Participants will receive formal training in the following areas:

- Food Safety & Hygiene best practices (certified where applicable).
- Customer Service Excellence standards.
- Health & Safety protocols in a catering environment.
- Company policies, procedures, and compliance requirements.

Informal/On-the-Job Learning:

Through daily activities and mentoring, participants will gain practical experience in:

- Basic food preparation techniques and counter setup.
- Effective communication and teamwork in a busy service environment.
- Managing customer requests and providing excellent service.
- Supporting colleagues and contributing to team success.
- Applying food storage and quality control practices.

Compass Group reserves the right to enhance the criteria, if necessary, for the purposes of shortlisting.

Some of the benefits we offer:

We also have a large range of benefits, such as

- Free meals
- Career Pathways to support career progression and/or skills development
- Learning & development programs available for personal and professional development & growth

## Role Description

Training & Development:

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- Supporting colleagues and contributing to team success.
- Applying food storage and quality control practices.
- **Sector:** accommodation and food service activities

#### **Career Level**

- Not Required

#### **Candidate Requirements**

(Essential)

- **Minimum Experienced Required (Years):** 0